

L  
I  
M  
I  
T  
E  
D  
R  
E  
L  
E  
A  
S  
E

# BROKEN EARTH

2 0 2 0

## *Grenache Blanc*



**Grenache Blanc** - Grenache Blanc is a variety that is closely related to Grenache Noir, some believing it is, in fact, a mutation that occurred in Spain and eventually migrated to France. It is best known as a component for many Chateauneuf-du-Pape and Cotes du Rhone wines. In more recent times it has emerged as a stand alone variety and its versatility has resulted a broad array of styles.

Our Grenache Blanc Block 2D-N (1.5 acres) was grafted onto original Merlot vines in the late 90's. It is a prolific vine with the potential for quite high yields and it tends to ripen later than some of the reds we harvest like Syrah and Grenache. This can be a bit tricky in the cellar but It's fruit we are always keen to see.

It was harvested on September 24th at 22 Brix and gently pressed and settled before fermentation at 58°F for 33 days. Again, cold fermentation was used to ensure all the delicate components remain with the wine. We do not utilize MLF or any oak with this wine, preferring to harness its unique fruit and textural characteristics.

The wine is austere at first but the movement through the palate of the fruit really emerges after a little time in the glass. The variety's texture plays an important role in that it adds weight to the mouthfeel without the expected higher alcohol associated with that complexity. At 12.01% alcohol it is one of those unique varieties that offers fruit ripeness not accompanied by elevated warmth on the palate. Enjoy this wine with similarly subtle weighted dishes that highlight is bright, fresh personality.



CHRIS CAMERON  
Winemaker

	Alcohol..... <b>12.01%</b> pH..... <b>3.29</b> R/S..... <b>1g/L</b> TA..... <b>5.9 g/L</b>	
	Harvest Date..... <b>Sept 2020</b> Bottling Date..... <b>May 2021</b>	

